

Cederberg Cabernet Sauvignon 2007

Concentrated dark fruits of blackcurrant and cassis, laced with a subtle mint undertone. 15 months of maturation in French oak lends a hint of tobacco leaf and adds an intricate smokey element to this complex wine. Expect this wine to mature gracefully in the next 8 years. A prime example of a well crafted South African Cabernet Sauvignon.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : **alc** : 13.5 % vol **rs** : 3.4 g/l **pH** : 3.48 **ta** : 5.8 g/l **va** : 0.64 g/l **so2** : 87 mg/l **fso2** : 36 mg/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

pack : Bottle **closure** : Cork

Michelangelo International Wine Awards 2009 Gold
John Platter 2009: 4 stars

ageing : Maturation potential: Optimum 3 - 8 years.

in the vineyard : In The Vineyard

Facing: South-west

Age of vines: 9 and 20 years

Vineyard area: 7ha

Trellised: Perold

Irrigation: Supplementary

Clone: 163C (Scliepp) & CS46 & 32, 27 on Richter 99

about the harvest: Yield per ha: 6.5t/ha

Degree Balling at Harvest: 25.5°Balling.

in the cellar : Fermentation: Closed tanks, cold maceration for 21 days. Pump over every 4 hours

Fermentation temperature: 24° C

Fermentation Days: 10 days

Barrel ageing: French 1st fill 70%; 2nd fill 30%

Period in wood: 15 months.



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Cederberg

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